

# THE Angel Inn

WANGFORD

## Starters

Filo & Twine bread board, balsamic oil, marmite butter 5 DF  
Add olives 3

Grilled mackerel fillet, focaccia toast, agrodolce dressing 8.5 GF/DF

King oyster mushrooms, mushroom ketchup, balsamic gel, crispy leeks 8 VE

Classic scotch egg, slow roasted tomato sauce, chorizo crisps 8.5 DF

Korean BBQ chicken wings, polenta chips, peanut, coriander 8.5 GF/DF

## Mains

Salmon fillet, saffron potatoes, lemon & black pepper samphire, sun blush tomato sauce vierge 19 GF

Pan roasted bream, crushed herb potatoes, confit baby fennel, white wine & chive cream 18 GF

Pork tenderloin, sage pomme dauphine, burnt apple puree, sautéed hispi cabbage 17 GF  
& bacon, cyder jus

Pan roasted duck breast, duck leg bon bon, hassleback potatoes, roasted cauliflower, cauliflower puree, cherry pan jus 21 GF

Roasted cauliflower steak, risotto verde, dukkah 15 GF/VE

## Classics

Southern fried chicken in a bucket, skinny fries, house slaw 15 DF

The Angel burger, crispy bacon, smoked cheddar cheese, baby gem lettuce, pickled gherkins, red onion, bbq mayonnaise, house slaw, skinny fries 16

Beer battered fish, hand cut chips, mushy peas, tartare sauce 15 GF/DF

10oz Rump Steak, skinny fries, burnt shallot purée, braised shallots, Café de Paris butter, dressed rocket & radicchio 25 GF

## Desserts

Passionfruit crème brûlée, coconut, almond & pistachio biscotti 8 GF

Mango pavlova, mango curd, chantilly cream, mango & chilli salsa 8 GF

Dark chocolate fondant, salted caramel, vanilla ice cream 8

Selection of local cheese, frozen grapes, water biscuits, ale chutney 9 GF  
add a Taylor's port... 3.7

## Sides

Skinny fries 3.5

Hand cut chips 3.5

Seasonal vegetables 3.5

Leaf salad 3.5

*Allergen data is held on all the ingredients used in our dishes.  
Please ask a member of staff should you require further information  
GF / DF Can be adapted to be gluten free / dairy free*

**MOSS  
& CO.**